

A METHOD OF IMPROVING THE PROPERTIES OF A FLOUR DOUGH, A
FLOUR DOUGH IMPROVING COMPOSITION AND IMPROVED FOOD PRODUCTS

ABSTRACT

A method of improving the rheological properties of a flour
5. dough and the quality of the finished product made from such
a dough, comprising adding an effective amount of an oxido-
reductase capable of oxidizing maltose, in particular a
hexose oxidase, e.g. isolated from an algal species such as
Iridophycus flaccidum, *Chondrus crispus* or *Euthora cristata*
10 and a dough improving composition comprising the oxidore-
ductase.